

## CLAIMS

I claim:

1. When collagen is ground it can be added to flour or cornmeal which then can be used to make breads, cereals, rice products, or pastas.
2. Referring to claim 1, the ground collagen adds a necessary protein to the diet of a human or animal.
3. Referring to claim 1, the ground collagen adds additional fiber to the breads, cereals, rice products, or pastas.
4. Referring to claim 1, the powdered collagen can be added to flour to make breads, rolls, flat breads, and pita breads.
5. Referring to claim 3, the breads become healthier with the added protein.
6. Referring to claim 3, the collagen makes the bread less soggy.
7. Referring to claim 3, the collagen makes the bread firmer and thus enables the bread to be thinly sliced which reduces a person's carbohydrate intake.
8. Referring to claim 3, the powdered collagen adds freshness to the bread.
9. Referring to claim 3, when the bread becomes stale it can be made into croutons.
10. Referring to claim 1, the ground collagen prevents pasta from becoming mushy.